G1629, G1639, G1659 and G1679 WOK COOKING STATIONS

USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - WATER CONTROL

SECTION 3 - LIGHTING and OPERATION

SECTION 4 - CLEANING and MAINTENANCE

These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the Data Plate.

These appliances MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time. Particular attention MUST be paid to the following:

Gas Safety (Installation & Use) Regulations

Health and Safety at Work Act

Furthermore, if a need arises to convert the unit for use with another gas, a competent person must be consulted. Those parts which have been protected by the manufacturer MUST NOT be adjusted by the User.

The user should be aware of the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations. in particular the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the appliance.

The installer should demonstrate the operation and cleaning of the appliance. The position of the mains gas isolating cock should also be made known prior to handing over these instructions to the user.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the appliance.

This equipment is ONLY FOR PROFESSIONAL USE, and shall be operated by QUALIFIED persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear SUITABLE PROTECTIVE CLOTHING and to draw attention to the fact that, some parts will, by necessity, become VERY HOT and will cause burns if touched accidentally.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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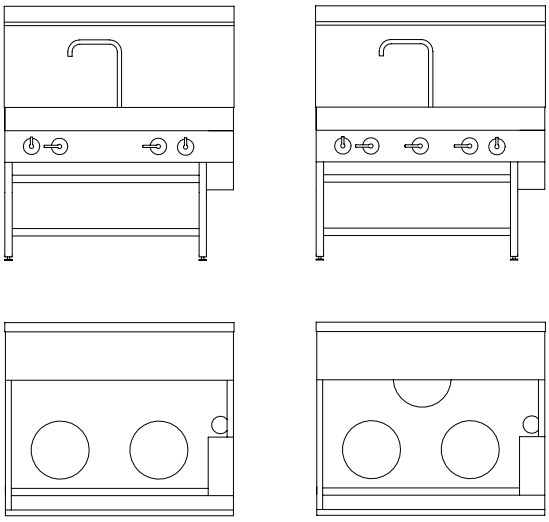
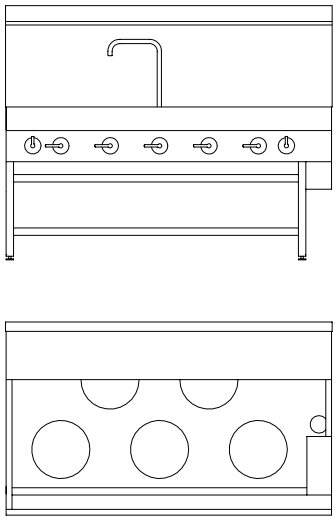
R9126 Ref. 2

AFE
AGA FOODSERVICE EQUIPMENT

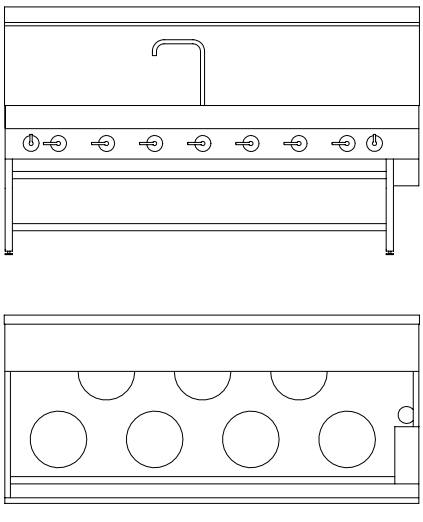
SECTION 1 - GENERAL DESCRIPTION



G1629 G1639



G1659



G1679

This group of products consists of the following appliances:

G1629 Two Burner Wok Cooking Station

G1639 Three Burner Wok Cooking Station

G1659 Five Burner Wok Cooking Station

G1679 Seven Burner Wok Cooking Station

All models are fitted with flame failure devices. These will shut down gas supply to burners if the flames are extinguished for any reason.

The cooking stations are fitted with a water faucet for cooking purposes and a spraybar at the rear for cooling the hob and removal of spillage.

Water and gas controls are shown in Figures 1 & 2.

SECTION 2 - WATER CONTROL

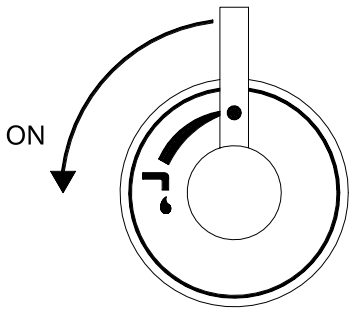
WARNING: THE HOB AREA OF THE COOKING STATION MUST BE FLOODED WITH COLD WATER PRIOR TO OPERATION.

Ensure drain plug is in position before commencing hob area flooding.

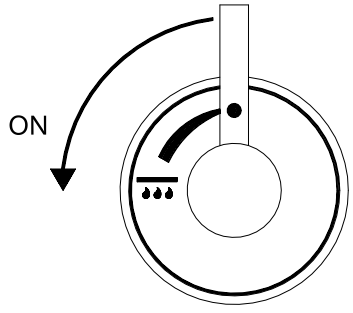
Turn LH water valve handle anti-clockwise (see Figure 1). Water from spraybar will fill hob and flow over front weir into lower drain located at unit RH side. RH water valve controls rear water faucet.

WARNING: ENSURE THAT FAUCET IS NOT DIRECTLY OVER A REAR BURNER WHEN WATER IS RUNNING OR A BURNER IS ON.

Frequently clear debris from drain basket.



Faucet Valve



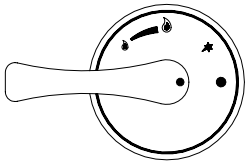
Spraybar Valve

Figure 1

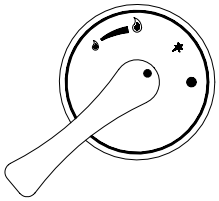
SECTION 3 - LIGHTING and OPERATION

REMEMBER! THE HOB AREA OF THE COOKING STATION MUST BE FLOODED WITH COLD WATER PRIOR TO OPERATION. (See Section 2)

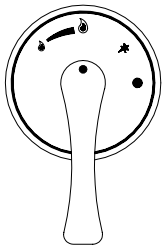
3.1 Lighting A Burner (Front or Rear)



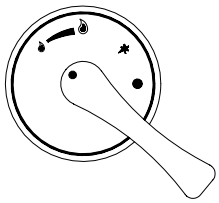
Burner OFF



Pilot



High Flame



Low Flame

Figure 2

All taps have flame failure incorporated.

a) Turn lever handle to ignition symbol. See Figure 2.

b) Push handle in fully and apply a taper to the pilot. Keep handle held in for 20 seconds before release and observe that pilot remains lit. If pilot does not light, turn handle to off position and wait 3 minutes before attempting to re-light, following Steps a) and b).

c) When pilot flame is established, press handle in slightly and turn anti-clockwise to full flame symbol.

d) The burner can also be turned down to a low setting by turning handle fully anti-clockwise to low flame setting.

To Turn a Burner OFF

If it is deaired to turn off a burner while leaving the pilot lit, turn the handle to the ignition position.

To extinguish both the pilot and burner, push the handle in and turn it to the off position.

SECTION 4 - CLEANING and MAINTENANCE

Remove all debris from the front trough and filter.

The cooking station should be cleaned daily after use with hot water and a soft cloth. The unit must be thoroughly rinsed and dried following any such action. Heavy soiling should be removed using a nylon or scotch cleaning pad. take care especially when these are new as they may cause scratching.

The wok and cast burner rings should be removed and cleaned in a sink. Remove spillage from front burners, taking care not to block or damage the brass jets. These should only be cleared using a wooden splinter or soft fuse wire to prevent damage to the orifice.

Rear bar burners can be removed by sliding back and lifting clear. Debris should then be removed from the flame slots.

CAUTION: ALL PARTS MUST BE THOROUGHLY DRY BEFORE REPLACING!